

Anzac biscuits



STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

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INGREDIENTS

- 125 g butter
- 1 tbsp golden syrup
- 1 tsp bicarbonate of soda
- 2 tbsp boiling water
- 1 cup rolled oats
- 1 cup desiccated coconut
- 1 cup plain flour
- 1 cup sugar

METHOD

1. Preheat the oven to 160°C
2. Prepare all of the ingredients based on the instructions in the ingredients list
3. Combine the dry ingredients in the large mixing bowl and create a well in the centre.
4. Melt the butter and golden syrup in the large saucepan over a low heat.
5. Mix the bicarbonate of soda with the boiling water in the small bowl, add to the pan and stir in, then turn off the heat.
6. Pour the liquid mixture from the saucepan into the well in the centre of the dry ingredients. Mix until you have a moist but firm consistency.
7. Drop teaspoonfuls of the biscuit mixture onto your baking trays.
8. Bake for 20 minutes, then remove and set aside to cool.

This recipe was generously provided by the [Stephanie Alexander Kitchen Garden Foundation](#).